Compost Bin

70% Browns



Small twigs



Dried brown grass clippings



Cardboard and certified home compostable

packaging



Paper towels



Dry leaves and garden waste



Indoor cut flowers

30% Greens



Chopped fruit and veggie scraps



Egg shells



Cooked veggie leftovers



Coffee grounds, tea leaves, and teabags



Fresh garden waste



Fresh grass clippings

Getting started

Choose a sunny spot to place your compost bin. Position directly on the earth so soil life can enter.

Layer twigs at the base so air can flow freely inside.

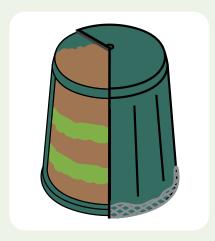
What to add

30% Greens: anything soft, fresh, and nitrogen rich, e.g. food waste or fresh green lawn clippings and green waste.

70% Browns: anything brown, brittle and carbon rich, e.g. fallen leaves, paper and cardboard, twigs and wood chips or dry lawn clippings.

What not to add

Noxious weeds, dog and cat faeces (manure from grass-eating animals is fine), oil and other liquids, cooked and/or processed foods, e.g. bread, pasta and meat unless it has been treated with Bokashi first.



Compost recipe

It's important to get the balance of Greens and Browns right. When you add food waste / Bokashi solids or lawn clippings to your compost, try to alternate with Browns / dry materials. Otherwise, your compost pile may go anaerobic and become a smelly sludge.

Think of your compost as a sandwich, where Browns are the bread and Greens are the filling.



Feeding your compost

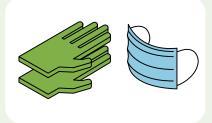
Keep feeding your compost 30% Greens and 70% Browns. This will help build up heat to speed up the composting. Compost should be moist like a sponge. Accordingly, add water to the dry material, cover to trap moisture and make sure there is plenty of air flow. Turning your compost will speed up the composting process, but isn't essential.



Harvest time

Compost is ready to harvest when it becomes dark and crumbly and you cannot identify the original materials in it. This normally takes 6-9 months.

Harvest the bottom 1/3 of composted material by removing the bin. With a garden fork take the top 2/3 of semicomposted material and place it back in the bin. This will leave a pile of good quality compost to spread over your garden.



Your health and safety

Compost can contain microorganisms such as Legionella that on rare occasions can cause serious illness. It is advisable to wear a face mask and / or avoid breathing in vapour if the compost is steaming.

Always wear gloves when handling compost and wash your hands afterwards.

Troubleshooting

- Not breaking down:
 Your compost is probably too dry. Mix it with a garden fork while adding water.
- Smelly or slimy: Your compost is either too wet, lacking Browns, or needs air. Mix it up and add some Browns (scrunched up newspaper or torn cardboard work well). Add a sprinkle of garden lime.
- Flies: Don't add meat scraps or cooked food. Cover food with a thick layer of Browns.
- Rodents: Don't add meat, cooked or processed foods. Make sure your compost is hot by adding the right balance of Browns and Greens, water and air. To prevent rodents, you should predatorproof your bin:
 - place your compost bin on a base of fine wire netting that extends 10cm beyond its edge
 - bend the netting up around your compost bin and tie on with cable ties
 - push the wire netting into the air holes as a barrier, which still allows for air circulation.
- OR: stop adding food waste to your compost bin, use a Bokashi bin or worm farm instead (adding food waste that has been "pickled" by Bokashi is fine).



Absolutely Positively **Wellington** City Council

Me Heke Ki Pōneke